

New Orleans Roast Turkey Po' Boy

Yields – 14 Sandwiches

Ingredients

Amount	Item
1 – 5 Lb Roast	Butterball Turkey Thigh Roast, with juices
¼ cup	Canola Oil
2 each	Carrots, Fresh, Rough Chopped
2 each	Onions, Yellow, Rough Chopped
4 each	Celery Stalks, Rough Chopped
1 Tbsp	Garlic, Fresh Minced
2 quarts	Chicken Broth
1 each	Bay Leaves
4 each	Thyme Sprigs, Fresh Preferred
4 Tbsp	Butter
4 Tbsp	Flour, All-Purpose
2 tsp	Black Pepper, Ground
1 tsp	Kosher Salt, as needed
14 ea	Crusty French Bread, 8-10 inches
1 cup	Mayonnaise
28 slices	Tomato, Fresh Sliced Thin
3 ½ cups	Iceberg Lettuce, Shredded

Directions

1. Adjust oven rack to lower middle position and preheat oven to 225°F (110°C). Pat beef dry. Heat vegetable oil in large Dutch oven over high heat until smoking. Add vegetables and well-browned and beginning to tenderize, about 8 minutes total. Add turkey and juices from the bag to pot and add chicken stock, bay leaves, and thyme. Bring to a boil, cover pot, and place in oven. Cook until turkey is heated through and fork tender, about 2 hours.
2. Remove pot from oven and carefully remove turkey from the stock. Using a hand blender, puree vegetables and stock until smooth. Set aside to use in the gravy.
3. Heat butter in medium saucepan over medium heat until foaming. Add flour and cook, stirring constantly with wooden spoon until amber in color with a nutty aroma. Slowly pour in stock, whisking constantly. Bring to a boil over high heat then reduce to a simmer. Add black pepper. Reduce until thick gravy-like consistency is reached, about 10 minutes. Season to taste with salt.
4. Meanwhile, gently pull turkey apart in a 4" hotel pan. Pour hot gravy over top and gently stir to combine.
5. Split French rolls in half crosswise then open lengthwise. Spread with half of mayonnaise on bottom half of buns. Top with approximately 6 oz of turkey and gravy. Layer shredded lettuce and sliced tomatoes on top of turkey. Serve immediately.

Massaman Turkey Curry

Yields – 20 Portions

Ingredients

Amount	Item
8 oz	Massaman Curry Paste
6 Tbsp	Canola Oil
4-14 oz cans	Coconut Milk, Unsweetened Full Fat
1 tsp	Ginger, Fresh Chopped
4 Tbsp	Cilantro, Fresh Chopped
4 Tbsp	Brown Sugar
2 Tbsp	Fish Sauce
2 Tbsp	Lime Juice, Fresh Squeezed
2 Tbsp	Worcestershire Sauce
2 each	Onion, Yellow
4 each	Potatoes, Russet, Large Diced
3 each	Carrots, Fresh, Sliced on Bias
2 Tbsp	Peanut Butter, Creamy
3.5 Lbs	Butterball Turkey Medallions

Garnish

1 cup	Cashews, Roasted
1 cup	Cilantro, Fresh Sprigs
20 each	Lime Wedges, Fresh
20 cups	Jasmine Rice, Prepared

Directions

1. Heat vegetable oil in a large saucepan over medium heat. Stir in curry paste; cook and stir for about 2-3 minutes.
2. Add 1 can coconut milk and stir until well blended. Add ginger, cilantro, sugar, fish sauce, lime juice, and Worcestershire. Bring to a boil.
3. Add the remaining coconut milk, onions, potatoes, carrots, and stir until everything is well mixed. Cover and simmer for about 15 minutes or until potatoes are no longer crunchy in the middle. Stir in turkey and peanut butter and simmer on low heat until turkey is heated through, approximately 5 more minutes.
4. Serve with over Jasmine rice and garnish with cashews, extra cilantro and lime wedge if desired
5. Serve Hot.

Chorizo & Sweet Potato Hash with Fried Egg and Chipotle Crema

Yields –1 Portion

Ingredients

Amount	Item
3 oz	Chorizo, See Recipe
1 Tbsp	Canola Oil
1 each	Sweet Potatoes, Fresh, Peeled Medium Diced
1/8 tsp	Salt, Kosher
1 tsp	Spice, Cumin, Ground
2 oz	Onions, Yellow, Fresh, Medium Diced
2 oz	Peppers, Poblano, Fresh, Medium Diced
1 oz	Peppers, Red Bell, Fresh, Medium Diced
1/2 tsp	Garlic Cloves, Fresh, Minced
1/4 tsp	Spice, Pepper, Black, Ground (7390)
1/4 tsp	Kosher Salt
1/4 cup	Black Beans, Canned Drained & Rinsed
1 tsp	Cilantro, Fresh Chopped
1 each	Fried Egg, Cooked to Order
2 oz	Chipotle Crema, See Recipe

Directions

1. Dice sweet potatoes and toss with oil and cumin in a bowl. Bake in a 375F degrees oven for 20 minutes, or until potatoes are just tender. Set aside until ready for use.
2. In a large sauté pan heat oil. Add onions and garlic and sauté until the onions start to get translucent. Add peppers and sauté for a few minutes. Add the cooked chorizo, roasted sweet potatoes and black beans. Sauté until everything gets nice and brown. Season with salt, pepper, fresh cilantro and toss to evenly combine.
3. Place sweet potato mixture on a serving plate and top with fried egg and drizzle of chipotle crema.
4. Serve Hot.

Turkey Chorizo

Yields –18 - 3 oz Portions

Ingredients

Amount	Item
3 Lbs	Butterball 85/15 Ground Turkey
½ cup	Red Wine Vinegar
2 Tbsp	Smoked Paprika
2 Tbsp	Ancho Chili Powder
1/2 tsp	Cayenne Pepper
2 tsp	Garlic, Fresh Minced
2 tsp	Kosher Salt
1/2 tsp	Black Pepper, Ground
1 tsp	Oregano, Dried
1 tsp	Cumin, Ground
1/4 tsp	Cloves, Ground
1/4 cup	Canola Oil

Directions

1. Combine turkey with vinegar and all spices. Mix until well combined. Cover and refrigerate overnight.
2. Heat a large skillet over medium heat, add oil and cook the seasoned turkey, breaking it up in small pieces. Cooking to minimum internal temperature of 165 degrees.
3. Use immediately or cool quickly and hold cold for later use.

Chipotle Crema

Yields –10 – 2 oz Portions

Ingredients

Amount	Item
2 cup	Sour Cream
1/4 cup	Cream, Half & Half
3-1/2 oz	Peppers, Chipotle in Adobo Sauce, Canned
1/2 tsp	Salt, Kosher
2 tbsp	Juice, Lime, Fresh Squeezed

Directions

1. Combine all ingredients and blend until smooth.
2. Hold cold for service.